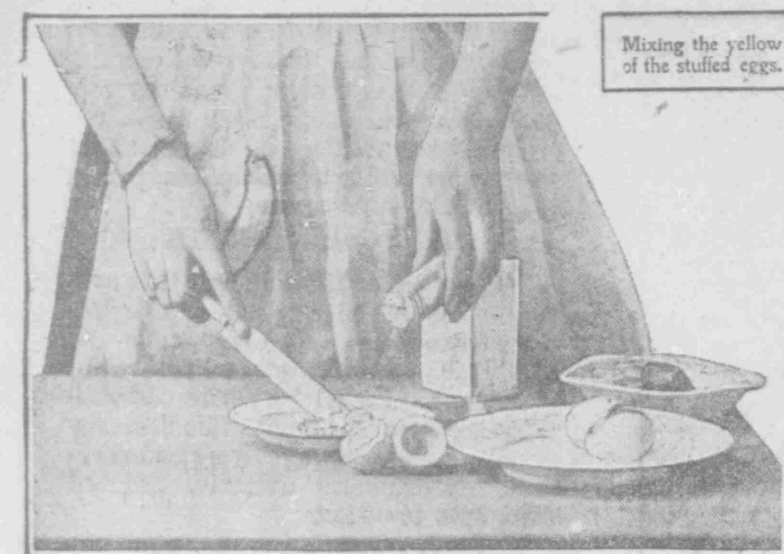
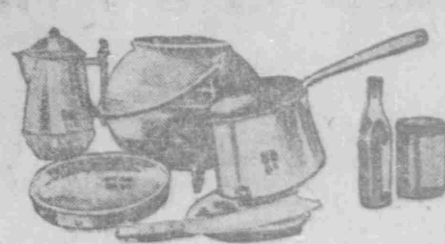




School for Housewives

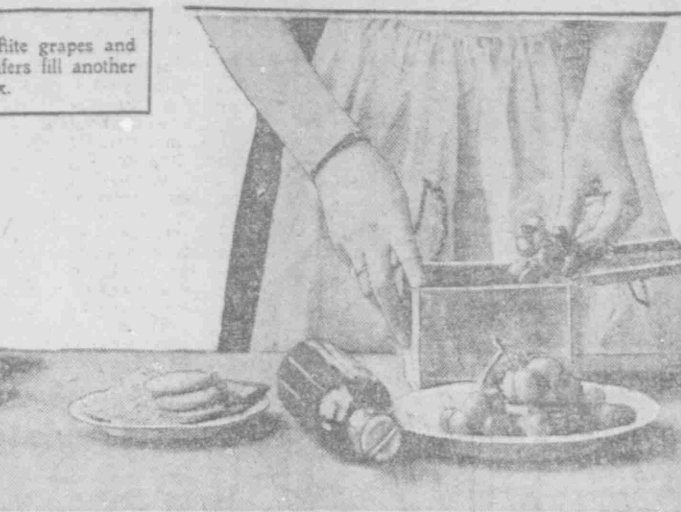
By Marion Harland



Mixing the yellow of the stuffed eggs.



White grapes and walnuts fill another box.



Cutting the ginger-bread in generous slices.



The olive sandwiches.

ADVICE TO PARENTS

By Marion Harland

THE discussion upon condensed milk which has appeared lately in these columns has called forth the following interesting contribution from a contributor who, as will be seen by the readers of her article, has had abundant experience.

"Some time ago an article appeared in these columns, written by a Mrs. H. V., in which she replies to a previous one written by a Mrs. C.

"The topic under discussion, and which invites the attention of 'other mothers,' is 'Condensed milk for nursery diet.' The remarks of both ladies are timely in their own construction, but I was peculiarly impressed with Mrs. H. V.'s narration of her experience as a young mother raising her first baby, in which the might excite the envy of other ladies, whose mothers cannot give them their undivided attention, even though the nursery diet might not agree with their little stomachs. Fortune does not smile on all alike; mayhap it is best so.

The beginning of my experience dates back a dozen years, during which time we have had eight welcome cherubs—all of them bottle babies. Six are living, of whom the eldest is 11 years old and the youngest an infant of 2½ months. The two who were made to return to Him who gave them were not the victims of indigestion or any cause therefrom, and the three eldest are endowed with the strength and muscle of children much their seniors. Indeed, their strength for lifting far exceeds mine, and with the work, care and responsibility of a family of eight persons devolving upon my lone efforts, I can in no way be called delicate or physically weak. This should be much toward refuting the statement that condensed milk does not create bones." In Mrs. H. V.'s case, baby showed no signs of health at nine months.

"Permit me to add, that the only baby in our household, nourished with cow's milk, sterilized and prepared in various ways according to the advice of several prominent physicians of this city, was the only one whose teething seemed an impossibility. I often tease her now by telling her 'she was toothless like a grandmama' until she was two years old, for did she attempt to teethe until she was twenty-six months old. After experimenting with other well-known and highly recommended foods, we invariably went back to a good old brand of condensed milk, and in these days, when city doctors are 'inspector' an indispensable necessity, whose duty it is to investigate the numerous dairies and to subject the numerous samples of milk to a searching chemical analysis, from which the returns are seldom flattering, it surely looks as if that product is not the 'only thing.' Least of all, should condensed milk be branded with the stigmatism so pointedly set forth in the previous article.

"I really question whether ever any other mother has had such a broad experience with prepared food for her little flock, and since the necessity there of has been a source of much anxiety and care, it has not tended to make me selfish or desire the claim of a distinction over many. On the contrary, I have considered both for myself and the babies who were thus subjected to the test, and whose future for health and strength had to rely solely upon a game of chance. Still, it has been a successful venture, and we are all truly grateful that our utter helplessness, thanks to zeal and care, was crowned with such satisfactory results.

"I AM moved by a strong impulse of sympathy to say a few words in response to the appeal of 'Broken-hearted.' Though I am a man, yet there is much of similarity in our cases, and because I am a sufferer from the course of conduct of an unnatural father, I hope I may be able to say something that may be of comfort to the young woman in trouble.

"My father, beyond being an agency of my being brought into the world, had never lived up to a single idea of responsibility or privilege in regard to the raising of his children. Up to the time I was 9 years of age I only saw him occasionally, because he was a traveling salesman and away much of the time. But when he was home he did not conduct himself as a parent does who loves his offspring; he never picked me up in his lap and told me a story; I never remember throwing my arms around his neck, or getting a kiss from him.

"He was a talented man, in receipt of a good income. I cannot tell you all, but back of all this there was an unhappy, unfortunate man. I never knew my father; he was and is nothing to me beyond being the author of my being.

"To-day I am deeply in love with a young woman, who reciprocates my affection, but whose mother, because of the fact that I cannot boast of my father, withholds her consent to my marrying her daughter on the ground of 'like father, like son,' and she can see no possibility for good in me because my father was not good. This woman is the wife of a minister, and preaches to me about 'the children of Israel doing evil in the sight of the Lord as did their fathers.' She is a stickler for heredity, and alarmed lest her daughter may make a mistake, though she knows me to be a Christian man, honorable, upright and ambitious, and known to my friends as such.

"I would not mind all the other drawbacks about my father's conduct, be-

AN AUTOMOBILE LUNCHEON

A GOOD, simple little luncheon for the automobile trip or any little jaunt, which may be carried in one of the invaluable tea baskets, consists of

Olive sandwiches,
Deviled eggs,
Grandmother's gingerbread,
Grapes,
Wafers,
Ginger ale and tea.

With the care which a tasty housekeeper bestows upon her sandwiches and dainties, this may be made very tempting.

The eggs are hard-boiled and cut in half. The yellow is then removed and mixed to a smooth paste, with salt, pepper, mustard, celery salt and a little minced ham. The eggs are refilled with this and tied in place with a baby ribbon.

The bread for the sandwiches

should, of course, be very fresh. After slicing thin it is cut out with a sandwich cutter and left flat or rolled and tied with a ribbon. The slices are buttered and filled with chopped olives mixed with a little mayonnaise. Sandwiches should not be left in the air a minute, but should be wrapped immediately in waxed paper.

The grandmother's gingerbread is a good sort of cake to take on such a trip, as something that will not get the hands sticky or crumbly easy will be found the most desirable. Trouble will be saved by slicing the bread before packing in the box. Like the sandwiches, it should be wrapped in waxed paper.

Grapes are also nice for a picnic lunch, as they will not cause much of a cleaning up. Some little wafers and a couple bottles of ginger ale will fill up the chinks beside the tea kettle.

"Please advise me if my marriage would be looked upon as deemed illegal, and that our child is an illegitimate one. I know of a few marriages in Chicago of well-to-do and highly respected people who were married by a wife and I, and the offspring of some of those unions are as bright and healthy as one could wish. 'Tis so with my little one. She seldom gets outdoors, as wife can't carry her far, and the weather has been too disagreeable to permit her to walk. She is but thirty-two inches tall and weighs but thirty pounds. Is not that below the average in height and weight for one of her age?"



One of the convenient tea baskets.

PHOTOGRAPHS SHOWING HOW TO PREPARE THE AUTOMOBILE LUNCHEON

"Awaiting your reply, which I request you to make in your most convenient time, I am yours very truly,"

Your letter shows that you have drifted into a morbid and unhealthy state of mind. In the first place, misfortune does not "follow a man" because of real or fancied wrong-doing. The many cases one sees of prosperous sinners show this. In the second place, you have committed no sin in the sight of God or man. Marriage between first cousins is deemed inadvisable from purely physiological reasons, just as the marriage of a deli-

cate couple is thought imprudent. But such a couple will often have healthy children, and the offspring of married cousins are often normal. Look for some other cause of your "ill-fortune" than in your marriage. Consider how many persons in other circumstances have such trials.

Your little girl's fits of crying are probably a phase she will outgrow. Try to break her of them by any reasonable means. She is not large for her age, but not really undernourished. As to the legality of your marriage, consult a lawyer. I am not familiar with the statutes of your State.

Some New Recipes and Household Helps

CRACKER JACK.

MELT two cups of granulated sugar in a saucepan, stirring constantly to keep it from scorching. When the sugar is all melted and has become a dark-looking syrup, add to it two generous tablespoonfuls of molasses and a piece of butter the size of an egg. Have ready the popped corn and pour the mixture over it. Be very careful not to get the hot syrup on the hands, as it makes a bad burn.

B. G. B. H.

CARPET CLEANER.

ONE pound castile soap. Half pound refined borax. Half quart boiling water. White of one egg. Dissolve in water on stove, and when cold add salt

of tartar and the white of the egg, beaten light. This should be used on the carpet with a small scrubbing brush, cleansing a small space at a time, and then drying with a clean cloth wrung out in clean water. In the cleaning of red and deep colored carpets do not make too wet. If the mixture seems too thick it may be thinned with warm water. All carpets must be swept clean before applying the cleanser.

A. B. C.

MEAT CROQUETTES.

HOP meat very fine after freeing it from all fat and gristle. Allow half a pint of milk to each pint of meat. The milk should be put over the fire while two tablespoonfuls of flour and one of butter are rubbed together. Pour the hot milk on these and cook all to a smooth paste. Meantime

to a pint of chopped meat is added a tablespoonful of chopped parsley, salt and pepper to taste, the grated rind of a half lemon and a tablespoonful of grated onion. The seasoned meat is then mixed with the paste and the whole turned out to cool. Dip first in egg, then in bread crumbs, and fry in smoking hot fat. I serve these with creamed peas and French fried potatoes.

C. H.

MAYONNAISE DRESSING.

OIL three fresh eggs ten minutes, then beat the yolks in a bowl until powdered. Take the yolks of three raw eggs and add cayenne pepper and salt to taste. Use with these one pint of the best olive oil, drop in slowly, stirring the mixture, and as it thickens cut it with elder vinegar. Be very careful to stir one way, as a great deal depends on this.

C. H.

FANCY DISHES MADE BY WELL-KNOWN MEN

MEN who cook have, like the old Southern cooks, a puzzling indifference about their recipes. A New Englander, ravished by the Sally Lunn that emanated from a Virginia kitchen ruled by an ebony queen, once tried to find out from the cook how this delicacy was made. "Lawdy, honey," was the response, "if eggs is skase I skasee uses any, if dey's plenty of butter I uses plenty; but if de Miss has been bolterin' about de bills I touches these light."

Deahler Welch, who undoubtedly knows just how to cook like a gentleman or an old mammy who never knows just how she does it, has recorded some recipes of bon vivants for the chafing dish.

PRINCE OF WALES TOASTED CHEESE FROM THE ROYAL LODGE AT WINDSOR.—Grate some old cheese, add 2 tablespoonfuls of oil and a small

glass of champagne. Stir ten minutes and serve with toast.

COMMODORE CHERY'S CHEESE CRAB.—Large slice of good cheese, mashed to a paste, with vinegar, mustard, salt and pepper. Cook and serve on toasted crackers. Tastes like crab.

DELRICH'S "BED-SPREAD" FOR TWO.—Stir eggs in soup plate. Cut up 12 medium oysters. Rub bottom of chafing dish with anchovy paste, put in good sized piece of butter and scramble the eggs. When they are just turning put in oysters and serve on anchovy toast. Three eggs and 6 oysters are about right for two persons.

HENRY WATTESSON'S SOUTHERN CAMPING DISH, "HOPPIN' JOHN"—Take a generous piece of salt pork and boil it with a red pepper pod and cow peas, raised in Kentucky. When the peas are done give them to the darks. Take part of the liquor and pour it over Carolina rice, and keep the meat hot in the other part; when the rice is soft strain it, slice the pork and lay it on the rice and serve with Kentucky whiskey. Piebald, but perfect.

SAM WARD'S MUSHROOMS A LA BORDELAISE.—Mince the stems with fine herbs, bread crumbs and garlic. Season with pepper and salt. Fill the concave caps with this, put a layer of olive oil in the bottom of the pan; cover, and put them over the steaming dish. If possible get the orange mushrooms or the morel, as the caps are deep and delicate.

HOMES OF THE TEN AMERICAN GIRLS

THE ANNOUNCEMENT OF THE HOMES OF THE TEN AMERICAN GIRLS DRAWN BY MALCOLM STRAUSS IS DELAYED ONE WEEK. THEIR RESIDENCES WILL BE GIVEN NEXT WEEK.

HOUSEWIFE'S EXCHANGE

By Marion Harland

"WHY is it that I can not get my work finished? Others seem to. I have three little girls, aged 1, 5 and 9 years. I do for try to do all my sewing, washing, ironing, cooking and house cleaning, and make and take care of a big garden every summer alone. I can not afford to hire any help in any way. I work from 5 o'clock in the morning until 11 or 12 at night, and can not get nearly everything done then. I am not strong or healthy, yet I am not sick, but I get very tired before half my day's work is done, but 'keep going' with very seldom a half hour's rest all day. I am not a swift worker, but do not think I am unusually slow. I get no time for books or flowers and I love them both so much. I take no recreation whatever. I do not go out any, only to do my necessary shopping, not even to my nearest neighbor. My children are not wayward and do not seem to make any more work than any ordinary child, but I get no time to spend with them as I would like to do. It is just work, work, and nothing else. I feel as if I were losing all interest in the outside world and forgetting all I ever knew. Yet what can I do? Can you tell me? I have no modern appliances to help with my work, not even a washing machine or wringer, and can not afford to buy one. Train the children to save you some saving. Please tell me where my errors are, for errors there must be. I am 27 years old and am miles, yes thousands of miles, away from mother and friends.

A DISCOURAGED FRIEND."

The chief trouble is that you do too much—a mistake you make in common with many other conscientious women. No slave could be worse driven. As a result you will be old before your time, and are quite likely to break down utterly and be a burden and helpless for the rest of your life.

In the first place, see if there are not some things you can wisely neglect. Do not iron flannels, stockings and other pieces of that sort. Try to simplify all your work and to leave it as much as you can. Train the children to save you some saving. Please tell me where my errors are, for errors there must be. I am 27 years old and am miles, yes thousands of miles, away from mother and friends.

From my heart I sympathize with you and wish I could help you to make life easier. This may seem very plain talk, but I feel that your policy is most shortsighted. You are wearing yourself out as a drudge, and when your children need you most you will be unfitted for anything but domestic service. Call a halt.

A BIG BROTHER contributes this bit of useful information to our exchange:

"A reader of your paper asks the following question: 'Will you please furnish me with the information how or what to use in polishing horns?' I successfully use the following process for polishing horns for ornaments. First place the horn in scalding water to remove the core. Take a piece of wood about a foot long and large enough to fill the horn; drill a hole in the horn and screw fast to the piece of wood; glaze pieces of wood in a vise and scrape horn with a piece of broken glass until it is nearly transparent. Let horn dry. Make horn smooth by drawing a strip of fine emery cloth crosswise of the same. Complete smoothing process by drawing a piece of flannel across or around the same, upon which has been put pumice stone and raw linseed oil. The horn can then be polished by rubbing briskly with the bare hand or a piece (strictly preferred) of flannel.

"Trust this will satisfactorily answer 'A Daily Reader of Your Paper.' I subscribe myself, yours truly,"

A HORN-POLISHER."

"IN YOUR paper a correspondent stated that she knew of a small smell, but would heat an ordinary room; could you tell me the name of it, also where it can be procured and the price? I have an oil heater, but seldom use it on account of the heavy odor, and if not closely watched it will smoke and blacken everything; this I have learned to my sorrow.

"I would also be very thankful if you could tell how to clean 5-pier-machette panels and etchings which have become smoked, also how I can clean both light and dark wall paper that has been blackened with the same oily soot?"

I cleaned them the best I could, but they still need something, and I am afraid of ruining them experimenting.

"(3) Can you please give me a receipt for 'farmer's rice,' with exact quantity of each ingredient? I was once told how to make it, but the quantity of milk was not mentioned, and the result was a thick, indigestible mixture.

A Also a receipt for 'beef cutlets.' J. C. M."

(1) Business addresses, as you know, are not given in this column, but I have sent you by mail the name of the manufacturer of the best oil heater I know. Any such heater needs a little watching when first lighted, or it is likely to smoke.

(2) The only thing I can recommend is stale bread. This must be very stale and dry, and the bread must be changed frequently. The process is slow and tedious, but I know of no other way to cleanse wall paper unless you call in a professional renovator.

(3) I never heard of 'farmer's rice,' but it sounds attractive. Will some correspondent send the recipe?

(4) 'Beef cutlets' also are unfamiliar to me under that name. You do not mean Hamburger steaks?

"HOW may I remove pinkish stains from my white silk dress, which were caused by getting damp and coming in contact with pink cambric?"

"(2) Will some one kindly send a recipe for dil pickles?" JOSEPHINE H."

(3) Try washing it with ether, should the stains be small and inconspicuous. Rub the spots you wash until perfectly dry. If the stains are extensive, I advise you to send the silk to a professional cleaner.

(3) Referred.

"AFTER reading your articles about canning vegetables, I feel compelled to say a few words. There is a book on canning fruits and vegetables published by H. I. Bliss, in 1892, when I bought the book, his address was Pittsburg, Pa. As his methods are copyrighted and patented I don't feel at liberty to give the formulas, but I can most cordially endorse his methods of putting up the vegetables and fruits, as they are most delicious and contain no acids and are ready for immediate use. I am not an advertising agent for Professor Bliss, but so you can know there are some good formulas for vegetables, and if you want to you can try to get his permission to publish his formula.

MRS. F. M."

The one exception to the rule excluding the mention of proprietary articles is in the case of books and music. I therefore take pleasure in giving the name of this volume, with thanks to the correspondent who sends it.

A N esteemed correspondent sends us the following recipe:

"Use an earthen bowl, take fairly hot water, make a light shade of Ivory soap (a little borax may be added). Wash quickly, rubbing the portion most soiled between the hands. Avoid a general rubbing. Rinse in warm water until the last water is clear, then rinse in cold water, squeezing, not wringing, the water out each time. Lay smoothly between two clean towels until nearly dry. It should never be hung up or folded on itself to dry.

"To iron—Lay piece face down on a well-padded board (I use first a flannel sheet, over it four sheets of sheet wadding, each two overcast together and covered with a clean, smooth piece of muslin). Spread a clean white cloth over the embroidery, iron lightly the whole surface—using an iron that is more than warm, but not hot enough to scorch. Should the linen centre have become too dry dampen it, but not the silks. Never leave the piece from the time you commence to wash it until it is finished.

"Strain sweet cider through muslin to be sure no pomace is left into a porcelain kettle, let come to a boil, then boil for about five or ten minutes, no more. Bottle while boiling hot in clean beer bottles or other stout bottles, using new corks, cutting the corks off even with the top of bottle and sealing air-tight. Cider will be as sweet as the day it was bottled, and need not be used until the next summer. Recipe used by our neighbors and ourselves for many years." E. M. S."

ONE who signs herself 'yours sincerely,' to make home work easier and good," sends the following along the same lines:

"Tell your readers to use a wringer. F. M. A.'s formula is excellent. The suds can be made by pouring hot water over the soap. Using the wringer from suds to rinse makes less work in rinsing clear."